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**Report Highlights:**

The Report provides information on the regulations and procedures for the importation of food and agricultural products from the United States to Singapore. Updates in this report include modifications to the Singapore Food Regulations (guidelines governing imported food), including the Food (Amendments) Regulations 2025, and the introduction of the Food Safety and Security Bill (FSSB).

**DISCLAIMER:**

This report was prepared by the OAA/FAS Singapore for U.S. exporters of domestic food and agricultural products. While every possible care has been taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCTS IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY

## Table of Contents

<b>Executive Summary</b> .....	4
<b>Section I: Food Laws</b> .....	4
<b>Section II: Labeling Requirements</b> .....	8
<b>Section III: Packaging and Container Regulations</b> .....	14
<b>Section IV: Food Additive Regulations</b> .....	15
<b>Section V: Pesticide and Contaminants</b> .....	17
<b>Section VI: Other Requirements, Regulations, and Registration Measures</b> .....	19
<b>Section VII: Other Specific Standards/Laws</b> .....	24
<b>Section VIII: Geographical Indicators, Trademark, Brand Names, and Intellectual Property Rights</b> .....	28
<b>Section IX: Import Procedures</b> .....	30
<b>Section X: Trade Facilitation</b> .....	31
<b>Appendix I. Government Regulatory Key Agency Contacts</b> .....	32
<b>Appendix II. Other Import Specialist Technical Contacts</b> .....	33

## Executive Summary

Singapore's highly import dependent food industry is driven by robust consumer spending, high disposable incomes, and intense urbanization. The country's trade and regulatory policies are focused on ensuring consistent foreign supply of safe, high-quality food and agricultural products. The Singapore Food Agency (SFA), a statutory board under the Ministry of the Environment and Water Resources, is responsible for all food-related regulations in the country. Established on April 1, 2019, SFA oversees food safety and food security matters in Singapore.

SFA's Food Regulations, under the Sale of Food Act, provide detailed information on Singapore's guidelines governing imported food and agricultural products. All imported and locally produced food, beverage, and edible agricultural products (including food ingredients) are required to adhere with the prevailing requirements in these statutes.

To further strengthen food security and ensure streamlined trade in food and agricultural products, SFA revised multiple regulations in 2025, including the Food (Amendment) Regulations 2025. Additionally, SFA introduced the Food Safety and Security Bill (FSSB) to strengthen the country's food safety regulations and ensure food security.

## Section I: Food Laws

As there is very little local agricultural production, Singapore is highly dependent on imports for its food requirements. As a result, Singapore's food laws, policies and enforcement practices are focused on ensuring consistent foreign supply of safe food and agricultural products for the country. While Singapore can be strict on sanitary and phytosanitary issues, the country maintains a generally liberal and open trade system. In general, Singapore does not impose quotas and tariffs on imported food and agricultural products (except tobacco and alcoholic beverages).



The SFA took over all food-related regulatory responsibilities from the defunct Agri-Food and Veterinary Authority (AVA) in April 2019. At the same time, a National Center for Food Science (NCFS) was established under SFA to consolidate the food laboratory capabilities of AVA. All of AVA's animal related functions (including animal and wildlife management) have been transferred to the Animal and Veterinary Service (AVS) of the National Parks Board (NParks), under the Ministry of National Development (MND). SFA has adopted AVA's science-based risk analysis and management

approach based on international standards such as those under Codex Alimentarius and the World Organization for Animal Health (WOAH, founded as OIE).

## Legislation

SFA administers several statutes, including the Singapore Food Agency Act of 2019 (Act 11 of 2019, enacted to establish the SFA), the Feeding Stuffs Act (Chapter 105), the Fisheries Act (Chapter 111), the Sale of Food Act (Chapter 283), the Wholesome Meat and Fish Act 1999 (Chapter 349A), the Environmental Public Health Act, and the Infectious Disease Act and all respective subsidiary legislation. All imported and locally produced food, beverages, and agricultural products are governed by SFA's laws and regulations.

Perhaps the most important statute for U.S. exporters is the Sale of Food Act (Chapter 283) which ensures that “*food for sale is safe and suitable for human consumption and to promote public health, for ensuring the provision of information relating to food to enable consumers to make informed choices and for preventing misleading conduct in connection with the sale of food.*” The Sale of Food Act’s subsidiary legislation includes the following:

- [Food Regulations](#) (regulations under the [Sale of Food Act](#))
- [Sale of Food \(Appeal to Minister — Prescribed Period\) Regulations 2018](#)
- [Sale of Food \(Composition of Offences\) Regulations](#)
- [Sale of Food \(Fees\) Regulations](#)
- [Sale of Food \(Non-Retail Food Business\) Regulations](#)
- [Sale of Food \(Exemption for Non-Retail Food Business\) Order 2018](#)

Within the Sale of Food Act, the Food Regulations provide detailed information on Singapore’s guidelines governing imported food and agricultural products. All imported and locally produced food, beverage, and edible agricultural products (including food ingredients) are required to adhere with the prevailing requirements in these statutes.

The Food Regulations contain specific provisions on the following:

- General requirements for labeling (regulation no. 5)
- Exemptions from regulation 5 (regulation no. 6)
- Containers to be labeled (regulation no. 7)
- Hampers to be labeled (regulation no. 8)
- Nutrition information panels (regulation no. 8a)
- Prohibition on false or misleading statements, etc., on labels (regulation no. 9)
- Exceptions from prohibitions on claims on labels (regulation no. 9a)
- Limitations on making particular statements or claims on labels (regulation no. 9b)
- Date-marking (Regulation no. 10)
- Removal, etc., of date-marking prohibited (regulation no. 10a)
- Claims as to presence of vitamins and minerals (regulation no. 11)
- Misleading statements in advertisements (regulation no. 12)
- Food and appliances offered as prizes (regulation no. 13)
- Imported food to be registered (regulation no. 14)
- Food additives (regulations nos. 15 to 28)
- Incidental constituents in food (regulations nos. 29 to 35)
- Mineral hydrocarbons (regulation no. 36)
- Containers for food (regulation no. 37)
- Irradiated food (regulation no. 38)

Part IV of the Singapore Food Regulations provides standards and particular labeling requirements for various product categories, including dairy, meat, beverages (alcoholic and non-alcoholic),

sauces/spices/flavoring/essences, rice and special purpose food. Several regulations pertaining to these products were deleted as of October 3, 2022. For the complete list, please refer to the Food Regulations.

It is advisable for U.S. exporters to regularly consult relevant sections of the Food Regulations for detailed information on specific food products. As with its predecessor, SFA frequently reviews and updates the Food Regulations.

### **Food (Amendment) Regulations 2025**

After conducting a public consultation in 2022 to gather stakeholder feedback, SFA has introduced the [Food \(Amendment\) Regulations 2025](#) which were gazetted on January 31, 2025, and will take effect on January 30, 2026—except for Regulation No. 6, which is deemed to have come into operation on December 31, 2021. The amendments primarily focus on updating and refining food labeling requirements. Key changes include amendments to Regulations No. 2, 5, 6, 9, and 14; the introduction of a new Regulation No. 250B on gluten-free and reduced-gluten food; and the replacement of the First Schedule with a new one titled "*Permitted Use of Generic Terms in the Declaration of Ingredients.*"

Please find below a summary of the key details:

- **Focus on Labeling:**
  - The amendments aim to align Singapore's food labeling standards more closely with international standards, particularly those outlined in the Codex Standards.
  - This includes updates to ingredient list declarations, country-of-origin labeling, and specific standards for "gluten-free" labeling.
- **Key Changes:**
  - **Gluten-Free Labeling:** The regulations introduce clear definitions and criteria for foods labeled as "gluten-free," aiming to standardize the use of such claims and prevent misleading information.
  - **Ingredient Lists:**
    - Clarifications regarding the exemption of processing aids from ingredient lists.
    - The requirement for ingredient lists to be clearly identified with a heading.
    - Expansion of the list of ingredients that can be declared by generic terms.
    - Changes to the declarations of fish and flavorings within ingredient lists.

### **Regulation no. 250 B, "Gluten free and reduced gluten food"**

The new regulation no. 250B, "Gluten free and reduced gluten food", establishes definitions and labeling requirements for foods marketed as "gluten-free", "naturally gluten-free" and "reduced gluten".

- **Gluten-Free Food:** Food that contains 20 mg/kg or less of gluten by weight as sold to the purchaser.
- **Naturally Gluten-Free Food:** Food that inherently does not contain gluten-containing cereals and has a gluten content of 20 mg/kg or less by weight as sold the purchaser.
- **Reduced Gluten Food:** Food that includes gluten-containing cereals but has been processed to reduce gluten content to more than 20 mg/kg but not exceeding or equal to 100 mg/kg by weight as sold to the purchaser.

The labeling requirements for packages labeled as "gluten-free," "naturally gluten-free," or "reduced gluten" must contain only the respective type of food. Labels on naturally gluten-free foods must not include terms like "special dietary" or "special dietetic. As for nutritional requirements, gluten-free or reduced gluten foods intended as substitutes for conventional foods must contain approximately the same amounts of vitamins and minerals as the foods they replace. This ensures that consumers maintain adequate nutrient intake when switching to gluten-free alternative.

### First Schedule

The Food (Amendment) Regulations 2025 has also replaced the First Schedule with a new one titled "*Permitted Use of Generic Terms in the Declaration of Ingredients.*" This includes a list of 20 generic terms, such as cheese, edible gum, imitation cream, poultry meat, starch, and sugar. For example, if a product contains fish but its labeling and presentation do not specify a particular species, it may be designated simply by the generic term "*fish.*"

### Food Safety and Security Bill (FSSB)

Following extensive consultations with industry stakeholders since August 2023, and public consultations in phases from March to September 2024, SFA's Food Safety and Security Bill (FSSB) was passed in Parliament on January 8, 2025. This legislation consolidates and updates existing food-related laws to enhance consumer protection, support industry development, and strengthen food supply resilience in Singapore. The FSSB was developed in response to growing food safety concerns, supply chain disruptions, and regulatory gaps. It will strengthen Singapore's food safety regime and food supply resilience. The FSSB will be implemented in phases from 2025 to 2028, allowing the industry and public sufficient time to adapt to the new regulations. Key Objectives of the FSSB:

- **Consolidation of Food Legislation:** The FSSB merges various food-related laws into a single, comprehensive framework, streamlining regulatory processes and ensuring consistency across the food industry.
- **Enhanced Food Safety Measures:** The bill updates Singapore's food safety regime to better protect consumers by addressing emerging trends and potential risks in the food sector.
- **Strengthened Food Supply Resilience:** Provisions within the FSSB aim to bolster Singapore's food supply chain against disruptions, ensuring a stable and secure food supply for the nation.

Other notable and recent amendments to the Food Regulations include the following:

- Of relevance to the U.S. meat industry is the Food (Amendment) Regulations 2022 that have come into effect as of July 31, 2022. The amendments make changes to the Food Regulations to allow the use of Pathogen Reduction Treatments (PRTs) on raw meat by inserting a new regulation (27A) which sets out the requirements for the use, manufacture, importation, selling, advertisement, consignment, and delivery of meat containing PRTs. PRT is defined as "any antimicrobial substance that when applied on food reduces the food's microbial load". They are "used in the form of a rinse, dip, spray or wash on carcasses and meat cuts at various points in the slaughterhouse or meat cutting plant." Also added is the Seventeenth Schedule that lists approved PRTs and their maximum permitted levels. This applies to both imported meat and also meat produced by SFA-licensed meat deboning and cutting plants, and slaughterhouses. The Seventeenth Schedule lists 21 approved PRTs, including DBDMH/hypobromous acid that is used extensively in the U.S. meat industry, and

CPC solution that is used extensively in the U.S. poultry industry. The procedure for additional PRTs will be similar to the application for approval of new additives.

- Gazette Notification No. 2788 on the “Specifications of the Nutri-Grade mark”, published by the Health Promotion Board (HPB), as in force from time to time, is “incorporated by reference into the Food Regulations, as provided by the Food (Amendment No. 2) Regulations 2021, which come into operation on December 30, 2022. The document is available for inspection, free of charge, at the office of HPB, by way of request to HPB by email: [Nutri-Grade@hpb.gov.sg](mailto:Nutri-Grade@hpb.gov.sg), and website of HPB: <http://www.hpb.gov.sg>

Other legislation that may impact U.S. exporters looking to access the Singaporean market includes the [Control of Plants Act \(Chapter 57A\)](#). Now under the purview of AVS, this statute empowers AVS regulators to consolidate and amend the law relating to the cultivation, import, transshipment and export of plants and plant products. It also provides for the development of law for the protection of plants and plant products against pests and diseases, the control of the introduction of pests into Singapore, the use of pesticides, the measures pertaining to the development and improvement of the plant industry in Singapore and for connected purposes.

Through the above legislations, SFA is authorized to inspect all imported primary produce, livestock, and processed food at ports of entry. Specifically, SFA implements the following:

1. Inspects every consignment of meat and poultry imports for wholesomeness and freedom from disease, spoilage, and economic fraud. Samples are taken for microbiological examination to detect presence of food-borne pathogens and food borne parasites. Tests are also conducted for food physical quality. For more details on laboratory testing, please refer to SFA’s website at [www.sfa.gov.sg](http://www.sfa.gov.sg)

Importers are requested to withhold the sale of imported meat and poultry products until the Singapore authorities clear them through physical examination and laboratory testing. This process is strictly carried out without exception. Shipments that fail to meet Singapore food safety standards are rejected and frequently destroyed under SFA’s supervision. In some cases, the products are returned for re-export considerations.

2. Strictly monitors imported seafood for various chemical preservatives, particularly high-risk products such as oysters, clams, mussels, scallops, and cooked crabmeat. These products are automatically detained upon arrival for physical inspection and laboratory testing. High-risk shellfish products may only be imported from sources with acceptable sanitation programs. A health certificate must accompany each shellfish import from the country of origin.
3. Inspects all imported fruits and vegetables. Samples are taken for laboratory testing for pesticide residues. All external cartons of imported fruits and vegetables are required either to be tagged or labeled to indicate their country of origin and packing plant. Consignments that exceed the prescribed maximum residue levels (MRLs) listed in the Singapore Food Act and Food Regulations are rejected and destroyed under SFA’s supervision.

## **Section II: Labeling Requirements**

## A. General Requirements for Labeling (Food Regulation No. 5)

The Food Regulations require that all pre-packaged food and beverage products be properly labeled. For details on Singaporean food labeling requirements, please refer to [SFA's Guide on Food labeling and Advertisement](#), last updated in November 2024. Appendix I of this guide provides potential exporters with a checklist to ensure that their food labels and advertisements comply with the Food Regulations prior to sale and advertising.

All prepacked foods for sale in Singapore must be labeled with the following mandatory information in English: name or description of food; statement of ingredients; net quantity of food in package; name and address of local business; and country of origin (only for imported food products). According to regulation no. 2 (1), 'prepacked' means "packed or made up in advance ready for sale in a wrapper or container, and where any food packed or made up in a wrapper or container is found on any premises where such food is packed, kept or stored for sale, the food shall be deemed to be prepacked unless the contrary is proved, and it shall not be sufficient proof of the contrary to show that the food had not been labelled in accordance with the provisions of these Regulations".

The following are basic information requirements from the guidelines that must be declared and provided in English:

- Name or description of the product: The common name of the food or drink or a description (in the case where a suitable common name is not available) which is sufficient to indicate the true nature of the product. Please check the Food Regulations Part IV – Standards and Particular Labeling Requirement for Food, to ensure that the terms used for the common name, or the descriptions comply with the requirements.
- Statement of ingredients: A complete list of ingredients and additives should be declared in descending order by proportion and weight in which they are present. The exact identity or the permitted generic terms of the ingredients and additives should be declared. The International Numbering System (INS) number or E number can be used for declaration of food additives.
- Declaration of foods and ingredients known to cause hypersensitivity. The Food Regulations states that foods and ingredients known to cause hypersensitivity are required to be declared when present as an ingredient/additive or as a component of a compound ingredient. For the complete list of foods and ingredients that have to be declared, please refer to the Food Regulations (Regulation no. 5(4)).
- Net content: The net quantity, derived using the Minimum Quantity System or the Average Quantity System, of the food in the package should be printed on the label, expressed in terms of volumetric measures for liquid foods (for example, milliliters, liters) or net weight for solid foods (for example, grams or kilograms) or volumetric or weight measure for semi-solid or viscous products (e.g. tomato paste and yoghurt).
- Drained weight: Food packed in a liquid medium, i.e., water, aqueous solutions of sugar and salt, fruit and vegetables juices in canned fruits and vegetables only, or vinegar, either singly or in combination, will be required to have both "net weight" and "drained weight" declared.

- Wording size for labels: Generally, the wording providing consumers with information on product information should be printed in letters of not less than 1.5 millimeters in height.
- Name and address of manufacturer, importer or packer or distributor: The name and address of the manufacturer, packer or vendor should be printed on the label of foods of local origin. In the case of imported food, the label should indicate the name of the country of origin of the product, and name and address of the local importer, distributor, or agent. Telegraphic, facsimile, and post office addresses alone are not acceptable. The name appearing on the label will be presumed to be the name of the manufacturer, packer, local vendor, or importer of the food unless proven otherwise. If more than one name appears, the names will be presumed to be that of the manufacturer, packer, local vendor, or importer of the food.

Containers to be Labeled: Where food is sold in containers other than in a package, the seller must attach to the containers in which the food is stored a label or statement visible to purchaser, the name or description of the product, list of ingredients, net weight or volume, and the name and address of manufacturer, importer, packer, or distributor.

Hampers to be Labeled: Any items of pre-packed food which form part of a package/container is allowed for sale as a single item if there appears on a label, marked on or securely attached to the package/container, the name and business address (in English) of the packer of the package/container.

Key points to note:

- U.S. exporters should note that SFA's Food Control Division strictly enforces the labeling laws. It is a requirement to comply with Singapore's Food Regulations before products are imported into Singapore. The food labeling requirements under the Food Regulations are primarily to support Singapore's food safety regime.
- In some cases, stick-on labels are allowed to be affixed over existing labels. However, this is not an entitlement and is determined on an individual basis. Thus, U.S. exporters are advised to consult SFA before moving forward with this approach.
- Pre-packed food products (e.g., special purpose foods, foods with nutrition or health claims, etc.) are required to meet additional labelling requirements. Traders and manufacturers are required to ensure that their pre-packed foods are labeled correctly before importing, advertising, manufacturing, selling, or delivering their products. Pre-packed food product refers to any food product that is packed in a wrapper or container in advance of being put up for sale.
- Country of origin of the product: The labels of imported foods must contain the name of the country of origin. The name of a city, town, or province alone is not acceptable as an indication of country of origin. The use of abbreviations is not recommended if they would result in confusion to customers.

## B. Date Marking

Expiry date is defined in the Food Regulations as the date after which the food, when kept in accordance with any storage conditions indicated on the label of that food, may not retain its normal nature and quality. The expiry date of any prepacked food should be shown in one of the following ways (Food Regulation Mo. 10-2 (a), (b), (c) and (d):

- “USE BY (insert the day, month and year)”
- “SELL BY (insert the day, month and year)”
- “EXPIRY DATE (insert the day, month and year)”
- “BEST BEFORE (insert the day, month and year)”

Where the validity of the date mark is dependent on its storage, the storage direction of that food must be stated on the label or package. For example, “BEST BEFORE: JAN 30, 2012. Store in a cool, dry place.”

Expiry date information is required to be permanently marked or embossed on the package and printed in letters not less than 3 mm in height [Food Regulation No. 10 (4)], along with the general labeling requirements. Please refer to the Food Regulations (Second Schedule, Regulation no for the list of pre-packed foods and beverages that require date marking with expiry dates and format of date marking.

Where the pre-packed food refers to “raw produce” – i.e. raw fruits and vegetables as specified in the above Second Schedule and regulation no. 10 of the Food Regulations, it is sufficient for the date mark to state the date of packing in one of the following manners (Food Regulation No. 10 (5)):

- “PACKING DATE (insert the day, month and year)”
- “PACKED ON (insert the day, month and year)”
- “PKD (insert the day, month and year)”

Raw produce includes raw meat, raw minced or chopped meat, raw organs, raw fish, raw crustaceans, and raw shellfish, but excludes processed or manufactured food products such as corned, cured, pickled, or salted meat, smoked meat, hamburger meat and other burger meat, sausage meat, smoked fish, fish balls, and fish cake.

### C. Other Specific Labeling Requirements:

#### Special Use Foods Labeling

Under the labeling requirements [Food Regulation No. 248 (1)], special use food must be labeled with clearly stated special suitability details. Every package of special purpose food, unless otherwise exempted, should bear a label containing a nutrition information panel in the form as specified in the Food Regulations, or in similar forms that are acceptable to the SFA Director-General and sufficient enough to support claims. No package of a special purpose food that contains carbohydrate is to be labelled “sugarless” or “sugar free” [Food Regulation No. 248 (2)].

#### Nutritional Labeling

According to SFA’s Guide on Food Labelling and Advertisement, nutrition labeling is required when nutrition and health claims are made.

Nutrition claims as defined in the Food Regulations, are “representations that suggest or imply that a food has a nutritive property, and includes references to: (a) energy; (b) salt, sodium or potassium; (c)

amino acids, carbohydrates, cholesterol, fats, fatty acids, fiber, protein, starch or sugars; (d) vitamins or minerals; or (e) any other nutrient that does not include a statement of ingredients [regulation no. 8A (3)].

Examples of nutrition claims are “low in calories,” “sugar free,” and “reduced sodium.” Nutrition claims are allowed, as long as they comply with the Food Regulations and the nutrient claims guidelines published in “[A Guide to Nutrition Labeling for Food Products \(Singapore\)](#)” by Singapore’s Health Promotion Board (HPB) – revised in August 2024.

The Food Regulations require nutrient declaration in an acceptable nutrition information panel, for pre-packed foods when nutrition claims are made, including energy, protein, fat, and carbohydrate contents of the food. Declaration of other nutrients is mandatory when they are subject of a nutrition claim. Details on an acceptable nutrition information panel can also be found in the Twelfth Schedule of the Food Regulations. The following is an example of an acceptable nutrition information panel:

<b>Nutrition Information</b>		
Servings per package ( <i>insert number of servings</i> ) *		
Serving size: ( <i>insert the serving size</i> ) *		
	Per Serving* or	Per 100g (or 100 ml)
Energy	kcal, kJ or both	kcal, kJ or both
Protein	g	g
Fat	g	g
Carbohydrate	g	g
( <i>insert the nutrients for which nutrition claims are made, or any other nutrients to be declared</i> )	mcg, mg, g, or other units of measurement as appropriate	mcg, mg, g, or other units of measurement as appropriate
*Applicable only if the nutrients are declared on a per serving basis		

Source: Twelfth Schedule of SFA Food Regulations

In SFA’s Guide on Food Labelling and Advertisement, foods claiming to be a source of energy are required to state on the label the quantity of that food consumed in one day which would yield at least 300 kcal. The label should also include an acceptable nutrition information panel.

For foods claiming to be a source of protein, at least 12% of the total calorie yield of the food should be derived from protein. For foods claiming to be an excellent source of protein, at least 20% of the total calorie yield of the food should be derived from protein.

Specific labeling requirements are stipulated for certain food categories. The following is a basic list of food categories that require specific labeling requirements:

Type of Food	Singapore Food Regulations
Irradiated Food	Regulation no. 38
Wholegrain	Regulation no. 40A
Bakery Products	Regulation no. 53

Edible Fats and Oils	Regulation no. 79
Milk	Regulation no. 109
Coffee (coffee and chicory, coffee mixture, instant, or soluble coffee and chicory)	Regulation nos. 158, 159, 161
Fruit Juice	Regulation no.171
Natural Mineral Water	Regulation no. 183A
Fruit Wine	Regulation no. 195
Compounded Liquor	Regulation no. 210
Infant Formula	Regulation no. 254

*Source: Table Six, SFA's Guide on Food Labeling and Advertisement*

### Claims about Vitamins and Minerals

There are extensive regulations covering disclosures to be made on the labels of products that claim to contain vitamins and/or minerals or claim to be rich in vitamins and/or minerals. Therefore, U.S. exporters are strongly advised to refer to the Food Regulations to check on their products' compliance with these regulations.

Foods that carry claims on the presence of vitamin(s) and/or mineral(s) on the label are allowed if the reference quantity for that food established in Table II below contains at least one-sixth of the daily allowance established in Table I below.

No label shall claim that any article of food is enriched, fortified, ennobled, or vitaminized with one or more vitamins or minerals unless the reference quantity for that food is established. For the reference quantity, please refer to the Food Regulations (Regulation no. 11, Tables I and II).

### Health Claims

Nutrition and health claims are under the purview of [HPB](#). As stated in the HPB's "A Guide to Nutrition Labeling for Food Products (Singapore)", under the "Codex Guidelines of Use of Nutrition and Health Claims", "health claims" are "any representation that states, suggests or implies that a relationship exists between a food or a constituent of that food and health." According to these guidelines, health claims may include the following:

- Nutrition function claims refer to nutrition claims that "describe the physiological role of the nutrient in growth, development and normal functions of the body."
- Other function claims relating to "specific beneficial effects of the consumption of foods or their constituents, in the context of the total diet on normal functions of biological activities of the body and relating to a positive contribution to health or to improvement of a function or to modifying or preserving health."
- Reduction of disease risk claims refer to claims relating to "consumption of a food or food constituent in the context of the total diet, to the reduced risk of developing a disease or health-related condition."

*Key point to note:* While Singapore generally recognizes U.S. labelling standards and regulations, U.S. exporters are advised to consult SFA, HPB, and Singaporean trading partners to ensure Food Regulations compliance regarding health claims.

### Infant Food Labeling

No label or advertisement for infant food, other than infant formula formulated for infants from birth to 6 months, is to state or imply such food is suitable for infants of or below 6 months of age [Food Regulation No. 251. (2A)].

### Infant Formula Labeling

The Food (Amendment No. 2) Regulations 2019 on labeling and advertising for infant formula came into operation on September 1, 2019. These amendments were implemented in September 2019, and the food industry had until September 2020 to comply. For amendments to the Food Regulations frequently asked questions on the new labeling and advertising requirements for infant formula, please click [here](#).

The amendments regarding the labeling and advertising for infant formula cover the following:

- Prohibition of claims that suggest or imply health effects
- Prohibition of certain nutrition claims, such as presence of “essential” nutrients
- No comparison to breast milk
- No idealization of infant formula
- Breastfeeding statement and statement on advice of doctor

### Plant Based Meat/Alternative Proteins

According to SFA, alternative proteins refer to proteins which do not come from animals. While plant-based “mock meat” products made of soy or wheat proteins have long been a feature in the Singapore diets, however, there are other forms of alternative proteins, including plant-based proteins extracted from other commonly consumed plants such as mung beans, and rice (e.g. Impossible Burger); cultured or cell-based meat grown under controlled conditions, certain species of algae, fungi (mycoprotein), and insect proteins comprising of several species of edible insects that have been traditionally consumed by humans, such as silkworm pupae and crickets. In Singapore, these alternative proteins are considered novel food, and they must be assessed for safety before they are allowed to be used in food for sale. Selling pre-packaged alternative protein products in Singapore are required to label the product with qualifying terms such as “mock,” “cultured,” or “plant-based” to indicate their true nature and in order for consumers to make informed decisions.

## **Section III: Packaging and Container Regulations**

According to Food Regulation No. 2(1), “Container” includes “any form of packaging of food for sale as a single item, whether by way of wholly or partly enclosing the food or by way of attaching the food to some other article and in particular includes a wrapper or confining band” and “package” includes “every means by which food may be cased, enclosed, contained or packed.”

There is no information available on specific container size technical regulations or industry/consumer voluntary container size preferences.

A joint initiative established in 2007 by the Singapore government [National Environment Agency (NEA)], industry and NGO to reduce packaging waste, the Singapore Packaging Agreement (SPA) ended in June 2020, and was replaced by other initiatives, most notably the [Packaging Partnership Program \(PPP\)](#). The NEA partnered with the Singapore Manufacturing Federation (SFM) to officially launched the PPP on March 24, 2021. Essentially, the PPP is an industry-led program that supports companies in their adoption of sustainable packaging waste management practices. The PPP aims to familiarize companies with the Mandatory Packaging Report (MPR) requirements and build industry capability in sustainable packaging waste management. This will be done through outreach activities, sharing of knowledge, and industry best practices.



www.nea.gov.sg/SPA

The Logo for Products with Reduced Packaging (LPRP) is an eco-label administered by the PPP to “mark packaging of products that have undergone improvements to reduce the amount of packaging used.” Launched in 2017, it was introduced under the SPA to enable consumers to identify products with reduced packaging. The label provides recognition to companies that have minimized their packaging waste and encourages consumers to make a conscious choice to buy products that generate less waste. However, the LRP is not to be used as a form of endorsement of any organization, product, or event.

Under the Food Regulations package and/or container guidelines [regulation no. 37(1)], the following are prohibited:

1. Packages/containers that contain more than 1 ppm of vinyl chloride monomer
2. Any package or container that is likely to yield to its contents more than 0.01 ppm of vinyl chloride monomer
3. Any package or container that is likely to yield to its contents any compounds known to be carcinogenic, mutagenic, teratogenic, poisonous, or injurious substance

The Food Regulations [regulation no. 37 (2)] prohibit the sale, consignment, or delivery of any appliance, container, or vessel that is intended for use in the storage, preparation, or cooking of food, and is capable of imparting lead, antimony, arsenic, cadmium, or any other toxic substance to any food stored, prepared, or cooked in it.

#### **Section IV: Food Additive Regulations**

According to SFA, food additives are described as “chemical substances which are intentionally added to food in order to serve specified technological functions (e.g. preservatives, coloring matter, emulsifiers, etc.)” They can be derived from natural sources or artificially synthesized. However, they do not include foreign substances arising from improper handling or contamination of food. In Singapore, only those food additives that have undergone relevant risk assessments by SFA will be gazetted in the Food Regulations and allowed for use in food products. The usage of food additives in food must comply with the Food Regulations to ensure that they are only used when there is a

technological justification, do not represent health risks to consumers, and do not mislead consumers. In ensuring that SFA's conditions for specific types of food are met, all additives and ingredients in food products must be SFA approved, prior to bringing in any food or food products. The purity of permitted food additives must conform to the specifications in the Food Regulations [regulation numbers 15 (3) and (4)]. Where it is not provided, under regulation number 15(4) of the Food Regulations, food additives in food must comply with their respective specifications as suggested by the Joint FAO/WHO Expert Committee on Food Additives (JECFA). For example, they may include limits on heavy metal contaminants. Regulation no. 15 (2) was updated in 2021, and it allows the import or manufacture for sale or sell any article food that may have in or on it any permitted food additive as described and in proportion specified under the Regulations, and whose purity confirms with the specification according to regulation no.15(4).

New food additives may be used only if their safety is already established, and they are officially accepted for use in food internationally. When evaluating an application for the use of a new food additive, SFA will consider the following:

1. Safety of the additive as established by JECFA.
2. Maximum permitted level of the additive, taking reference from the Codex Alimentarius Commission (CAC) and the maximum levels permitted in developed countries.
3. When an additive has not been evaluated by JECFA and not accepted for use by CAC, SFA may take reference from developed countries, such as Australia, Canada, the EU, New Zealand, Japan, and the United States.
4. Potential intake of the additive by the local population based on the local dietary intake pattern.

The most recent JECFA guidance on purity requirements for food additives can be found on the [JECFA website](#). In the event there are no JECFA specifications for a given food additive, SFA refers to accepted specifications and purity criteria published in the [British Pharmacopoeia](#) and the [European Pharmacopoeia](#).

The Food Regulations contain rules relating to food additives and their use in food and drinks manufactured, imported, and sold in Singapore. For the list of the main types of food additives covered in the regulations, please refer to the Food Regulation (Regulations nos. 16 to 28).

The Food Regulations provide: (1) official definitions of additives; (2) details of additives that are allowable for use in Singapore, including their permitted uses and /or proportions of use; and (3) specific labeling requirements.

The regulations on food additives are to be read and interpreted with reference to the following detailed schedules to the Food Regulations:

- Third Schedule defines: Permitted oxidants, their use, and the amounts that are permitted in specified foods, including processed foods, unprocessed foods, and some food ingredients
- Fourth Schedule defines: The range of specific permitted chemical preservatives, their use, and the amounts that are permitted in specific foods, including processed foods, unprocessed foods, and some food ingredients
- Fifth Schedule defines: Permitted coloring matters
- Sixth Schedule defines: Permitted emulsifiers and stabilizers

- Seventh Schedule defines: Permitted nutrient supplements
- Eighth Schedule defines: Permitted general purpose food additives
- Ninth Schedule defines: Food with maximum amounts of pesticide content that specific types of food and drinks may contain. If a particular pesticide is not found in the schedule, the Codex Alimentarius Commission recommendations should be consulted
- Tenth Schedule defines: Permitted maximum amount of arsenic and lead permitted in food
- Eleventh Schedule defines: Microbiological standards for ready-to-eat food: Enterobacteriaceae and Escherichia Coli (Part 1), pathogens (Part 2) and non-ready-to-eat food (Part 3).
- Seventeenth Schedule defines: Pathogen Reduction Treatments in meat and their maximum permitted levels

Key point to note: As SFA periodically updates regulations to take into account new products, new risks, and new scientific findings on pesticides and other contaminants in foods, the contents of the above schedules change. It is recommended that U.S. exporters and their Singaporean importers review the most up-to-date content of the schedules online or in consultation with SFA to ensure that their products are in compliance with the Singapore Food Regulations. A good source is the list of [“Food additives permitted under the Singapore Food Regulations”](#) (last updated on May 31, 2024):

As a member country of the Codex Alimentarius Commission (CODEX), the Singapore regulatory authority generally recognizes CODEX approved food additives for imported foodstuff as being safe. However, the chief consideration for the trade is that all food products imported into Singapore for sale are required to comply with the food standards and labeling requirements established in the Food Regulations.

## **Section V: Pesticide and Contaminants**

Pesticide under the Singapore Food Regulations (no. 30) is defined as a “substance or compound used or capable of being used or intended for use for agricultural, pastoral, horticultural, domestic or industrial purposes for controlling, destroying or preventing the growth and development of any fungus, bacterium, virus, insect, mite, mollusk, nematode, plant or animal or for any other related purposes.”

According to SFA, contaminants (also known as “incidental constituents”) are substances that occur due to the production (e.g. crop husbandry), manufacture, treatment, packaging, transport or holding of such food and become present in the various food types, or as a result of environmental contamination. Under SFA’s regulatory limits for contaminants in food, please refer to the links below for more information on limits for the various types of contaminants:

- Microbiological standards
  - [Ready-to-eat food](#)
  - [Non-ready-to-eat food](#) (from March 4, 2024)
- [Heavy metals](#)
- [Mycotoxins and Marine biotoxins](#)
- [Veterinary drug residues](#)
- Pesticide Residues
  - [Singapore’s regulatory limits](#)

- [Codex MRLS](#) (if there are no limits under Singapore's regulatory limits)
- [Other incidental constituents](#)

Under the Food Regulations No. 29, foods containing contaminants (incidental constituents), i.e., any extraneous substance, toxic substance, pesticide, heavy metal, antibiotic, estrogen, or mycotoxin that is introduced into or on a food are not permitted. The foods containing the following are not permitted for import and sale in Singapore:

- Foods containing arsenic and lead in amounts in excess of those specified in the Tenth Schedule are not permitted for import, sale, advertise, manufacture, consign or deliver in Singapore [regulation no. 31 (1)]. Seaweed which contains inorganic arsenic in excess of 2 ppm is not permitted [regulation no. 31(2)].
- Any predatory fish containing mercury in excess of 1 ppm; any fish or fish products containing mercury in excess of 0.5 ppm; any salt containing mercury in excess of 0.1 ppm; and 0.05 ppm for any other food [regulation no. 31(3)].
- Any product containing tin in excess of 250 ppm is not permitted [regulation no. 31(4)].
- Mollusks/dried mushrooms containing cadmium in excess of 1 ppm, or any seaweed containing cadmium in excess of 2 ppm, or any cocoa, cocoa products or salt containing cadmium in excess of 0.5 ppm, or any other food containing cadmium in excess of 0.2 ppm are not permitted [regulation no. 31(5)].
- Food containing antimony in excess of 1 ppm is not permitted [regulation No. 31(6)].
- Antimicrobial agent or any article of food that contains any detectable residue or a degradation product of the antimicrobial agent, unless the antimicrobial agent is a veterinary drug, and the import/sell/advertise/produce/delivery is in correspondence with regulation no. 33. The antimicrobial agent itself refers to “any substance of natural, semi-synthetic or synthetic origin that when administered to a living organism, kills, or inhibits the growth of bacteria, fungi, viruses and other microorganisms [regulation nos. 32 (1) and 32(2)]
- Any article of food that contains any veterinary drug residue unless (a) the article of food is a tissue of an animal specified in the 18<sup>th</sup> Schedule and the amount of the residue does not exceed the maximum residue limit specific in that Schedule for the tissue; or (b) the article of food is manufactured using, or mixed with, the tissue of an animal specified in the 18<sup>th</sup> Schedule and the amount of drug does not exceed the maximum residue limit specified in that Schedule for the quantity of tissue in the food. Veterinary drug means a substance applied or administered to a food producing animal (including meat or milk producing animal, poultry, fish, or bee) irrespective of whether the substance is used for therapeutic, prophylactic, or diagnostic purposes, or for modification of physiological behavior or functions [regulation nos. 33(1) and 33(2)].
- Mycotoxins: Food containing aflatoxin B1 or total aflatoxins (B1, B2, G1 and G2) in excess of 5 parts per billion are not permitted. Milk containing aflatoxin M1 in excess of 0.5 parts per billion is also not permitted. Infant formula containing aflatoxin M1 in in excess of 0.025 parts per billion as calculated on the reconstituted ready-to-drink product is also not permitted. Patulin in excess of 50 parts per billion for fruit, or food containing fruit juice as ingredient, is not allowed (regulation no. 34).
- 3-monochloropropane-1,2-diol (3-MCPD) in excess of 20 parts per billion, calculated on a 40 percent dry matter content, in any soy sauce or oyster sauce is not permitted (regulation no. 34A)

- Melamine: Powdered infant formula containing melamine in excess of 1 ppm, any liquid infant formula (as consumed) containing melamine in excess of 0.15 ppm or any food (other than powdered infant formula or liquid infant formula (as consumed) containing melamine in excess of 2.5 ppm are not permitted (regulation no. 34B).

According to the Control of Plants Act, imported fresh fruits and vegetables must not contain any prohibited pesticide, or levels of pesticide residue or toxic chemical residue exceeding the prescribed levels specified in the Ninth Schedule of the Food Regulations. According to regulation no. 30 (2), “no person shall import, sell, advertise, manufacture, consign or deliver any article of food containing any pesticide residue other than those specified in column 1, in relation to those articles specified in column 3 and in the proportion specified in column 2 of the Ninth Schedule.” Singapore regulates pesticide residue in foodstuffs (fresh fruits or vegetables) by inspecting shipment of consignment prior to its sale, supply, or distribution.

Pesticide residue contained in any food must not exceed the maximum limit stated in the prescribed levels (MRL ppm) of the positive list of pesticides in the Ninth Schedule of the Food Regulations. Unless otherwise prescribed in the Food Regulations, pesticide residue contained in any food must not exceed the maximum limit stated for the residue adopted by the Joint FAO/WHO Codex.

The following are SFA guidelines for pesticide registration:

- All pesticides used in the cultivation of plants intended for sale must be registered with SFA. Pesticides for non-agricultural purposes, including pesticides for export, industrial, public hygiene, landscaping, and household uses do not need to be registered under the Control of Plants Act.
- Any person who manufactures, imports, distributes, supplies, or sells any pesticide and who is conducting business in Singapore that is registered under the Business Names Registration Act 2014, or any company incorporated under the Companies Act, may apply for the registration of pesticide for use in the cultivation of plants in Singapore. These include synthetic chemical and biological pesticides, growth regulators, and pesticides-containing biostimulants/fertilizers/soil conditioners.
- Prior to registration of a pesticide product with SFA, applicants are required to check whether the import of the pesticide for local use is allowed by the following agencies:
  - Pollution Control Department (PCD) of the National Environmental Agency (NEA) for import/export and sale of chemical pesticides that are listed as hazardous substances.
  - Plant Health Services of the National Parks Board (NParks) for import of biological pesticides and organic fertilizers.
- If applicants are dealing with pesticides that are listed in the Environmental Protection and Management Act (EPMA), a copy of the Hazardous Substances License issued by the PCD/NEA must accompany the application.

For additional details, please click [here](#) for SFA’s “Guidelines for Pesticide Registration”.

## **Section VI: Other Requirements, Regulations, and Registration Measures**

### **A. Product Requirements, Regulations, and Registration**

In 2020, SFA removed strict timeframe restrictions on multiple frozen and processed U.S. meat product imports. During the year, SFA also removed an onerous registration process for U.S. processed beef and offal products, provided the products are already under the Agricultural Marketing Service (AMS) Export Verification (EV) program. For details on these revisions, please refer to the [Removal of Timeframe Requirements for Imported Frozen and Processed Meat Products](#) and [New Simplified Processed Beef and Offal Export Protocol to Singapore](#) FAS GAIN reports.

In general, only traders who are licensed or registered with SFA can import food products into Singapore. Please click [here](#) for more information on “Licensing and Registration of Traders.”

There are eight steps for importing food products for sale into Singapore:

1. *Check the classification of food or food products:* The required license/registration depends on the classification of the food or food products. Before applying, please determine the appropriate classification for the food or food products. Please refer to the [Classification of General Food & Food Products](#) information or use the [Food and Related Products Classification Tool](#) for assistance.
2. *Ensure importer is eligible to apply for a license/register with SFA as an importer:* To apply for a license/register with SFA as an importer, the following general requirements must be satisfied:
  - Be registered with the [Accounting and Corporate Regulatory Authority \(ACRA\)](#) with a valid Unique Entity Number (UEN)
  - Have activated the UEN with [Singapore Customs](#) to import/export food or food products. Please refer to the Singapore Customs on the Activation of Customs Account or contact (+65) 6355-2000 for more details.
3. *Ensure importer can comply with the import requirements and legislation*

#### Import Requirements

Once the food or food product is classified, the importer must obtain the necessary license or registration with SFA. Food or food products that do not meet import requirements will not be allowed entry into Singapore. For example, only SFA-approved ingredients can be imported. For food or food products classified as **Meat & Meat Products**, specific import requirements must be met. Meat and meat products must come only from **SFA-approved sources**, as unapproved sources may carry animal and foodborne diseases. For more information, please refer to [Import Requirements for Food & Food Products](#).

Food Legislation All businesses must comply with Singapore’s [prevailing food legislation](#) . The legislation that applies will depend on the classification of the food or food products.

4. *Apply for a license from or register with SFA:* It is now time to apply for a license/registration. SFA takes at least 1 working day to review complete applications. As part of the process, a [GIRO account](#) with SFA must be set up. For more information, please refer to [Requirements for License/Permit/Registration for Import/Export](#) and [Application Process & Fees for License/Permit/Registration for Import/Export](#).

5. *Apply for an import permit:* For each consignment of imports, an import permit must be applied for via [TradeNet](#), accessible with an activated UEN through Singapore Customs (as outlined in Step 2). The application process includes submitting the required documents and paying the necessary fees. SFA requires at least **one working day** to review complete applications.

#### Product/HS Codes

When applying for an import permit, a product/HS code must be entered for the product. Please use the [Product Code Search Tool](#) to look up product/HS codes.

#### Establishment codes.

Establishment codes may need to be entered for the exporting country/region. Please use the [List of Establishment Codes for countries/regions other than Japan](#) to look up establishment codes.

#### Documents

It is strongly recommended to submit application via TradeNet with all the necessary documents (such as health certificates and laboratory reports) to prevent delays in obtaining the import permit.

Type of Food	Import Permit Fees
Meat (chilled, frozen, or processed)	*\$ 225 per consignment
Meat (canned)	\$ 58 per consignment
Fish	\$2.25 per consignment
Fresh fruits and vegetables	\$2.25 per consignment
Shell eggs	\$46.50 per consignment
Processed eggs (salted/preserved eggs)	\$46.50 per consignment
Other processed egg products	\$16.50 per consignment
Processed food	No fees required
Food appliances	No fees required
Rice	No fees required

The table outlines the import fees applicable to food imports. All fees must be paid via GIRO, [GIRO with SFA](#), which should be set upon applying for a license/registration with SFA.

*Source: Commercial Sale, SFA, \*Fees are in US\$, converted from S\$*

6. *Receive and print Cargo Clearance Permit (CCP):* Once the import permit is approved, the importer will receive a Cargo Clearance Permit (CCP). A printed copy of the CCP is needed for inspections, clearing the food or food products at the border checkpoints, etc.
7. *Inspection of imports (when applicable):* When food or food products arrive and are stored at the warehouse, they may be subject to inspection by SFA.

#### Routine inspections without booking

ALL food imports may be subject to food safety inspections upon arrival in the country to ensure they are safe for consumption

#### Inspections with booking

If a consignment is required for inspection, it will be stated on the CCP along with a code for booking the inspection. Generally, SFA takes 1 working day to respond to inspection bookings.

Use the [Inspection & Laboratory e-Service](#) to arrange for inspection of any of the following:

- Fresh fruits and vegetables
- Shell eggs
- Meat and meat products
- Processed eggs
- Seafood

For more information on booking online for inspections, please refer to the following guides:

- [How to Log in to Inspection and Laboratory e-Services](#)
- [Guide on Making Inspection Bookings and Checking Results](#)

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#### Preparing for inspections

Prior to inspection, please prepare the following:

- Cargo Clearance Permit (CCP)
- Relevant documents (e.g. invoices and health certificates)
- Consignment for inspection
- For frozen raw meat, surface-thaw 1 carton before the inspection

Sample for laboratory analysis

Samples may also be taken for laboratory analysis to ensure food safety compliance.

In some cases, consignments may be placed on “hold and test”, which, according to SFA, indicates that the consignment cannot be sold or distributed until the laboratory results have been released, and the sample is found to be compliant with SFA’s food safety regulations.

#### Inspection duration and fees

The inspection duration will depend on the volume of the imported food or food products. There are no fees to pay for inspection.

#### 8. *Clear food or food products from Customs*

##### Sell/Distribute food or food products

- If the food or food products do not require inspection, they can be sold or distributed after obtaining the CCP and clearing customs.
- For food or food products that require inspections, they must first pass inspection and laboratory analysis (if applicable) before they can be sold or distributed.
- To learn more about clearing customs, please refer to [Import Procedures From Singapore Customs](#).

##### Return/re-export of food or food products

- Food or food products that fail inspection are not allowed to be sold or distributed in Singapore. This includes consignment placed on ‘hold and test’ that fail to meet the requirements. The food or food products must be returned or reexport.
- Consignment contaminated with radioactive materials are not allowed to be disposed of in Singapore.

##### Destroy food or food products.

- If non-compliance with laws or requirements is severe, the food or food products may need to be destroyed. Engage a third-party security agency and logistics company to ensure proper disposal.

#### B. Facility Registration

Several food/food products entering Singapore must originate from establishments approved by SFA.

Food/food products that require proper accreditations or procedures include the following:

- Meat and meat products, including beef products and non-beef meat products that contain more than 5% meat content, including animal oil and fat
- Processed eggs (e.g. powdered, pasteurized, and whole egg forms).
- Shell/fresh table eggs.
- Live poultry
- Fish and fish products (including types of seafood that are deemed to be of higher food safety risks, e.g. live oysters and pufferfish).

Overseas establishments that supply these products are required to apply for accreditation with SFA. Applications are to be submitted through the supplying country’s competent authorities. While other imported foods such as processed food products and fresh fruit/vegetables do not require facility

registration, they are required to be sourced from suppliers that are under proper supervision of approved overseas regulatory authorities.

Facility registration for meat/meat products: Slaughterhouses, cutting plants and meat-processing establishment applications for accreditations should be submitted through the competent authorities of the exporting countries. They must follow the steps below:

- Ensure that the country is accredited by SFA: SFA will only consider applications from slaughterhouses and meat processing establishments from SFA approved exporting countries. Submit the application to the competent authority of the exporting country. If raw meat is being used for further processing, the product must be obtained from slaughterhouses approved by SFA.
- Download and complete (in English) the application form:

File Form	File Type
Slaughterhouse/Cutting Plant	<a href="#">SFA Form-SH</a>
Canning/Processing Plant*	<a href="#">SFA Form-PP</a>

Source: SFA website

\*Raw meat used for further processing must be obtained from SFA approved slaughterhouses. Please use the [Accreditation Database for Overseas Sources \(ADOS\)](#) to find approved slaughterhouses.

- Ensure that all information provided is in English and all required documents (e.g., brochures, photographs, or videos) are attached as softcopies.
- The exporting country’s competent authority shall verify and endorse the submission prior to forwarding the application to SFA for documentary review. If the review is satisfactory, SFA may conduct an inspection visit to the exporting country/establishment prior to granting approval to the establishment to export to Singapore.
- Processing time on average takes about 12 weeks from date of receipt of application form. Actual processing time are dependent on the completeness of application, clarity of the submitted details, and transaction volume received by SFA.

## Section VII: Other Specific Standards/Laws

### A. Special Purpose Food

Under Food Regulations No. 247 (1), special purpose foods are “foods described as particularly suitable for consumption by persons belonging to a particular class who require a special diet.” Such products are usually food substance modified, prepared, or compounded so as to possess nutritive and assimilative properties which render it especially suitable for use as food by individuals who require a special diet. These products may be infused with vitamins, minerals, amino acids and other nutrient supplements permitted under the Food Regulations.

According to SFA's regulations, such foods include diabetic food, low sodium food, gluten-free food, low protein food, carbohydrate-modified food, low-calorie energy food, infant formula, and formulated food.

**Diabetic Foods:** Refers to special purpose food that is particularly suitable for persons who are diabetic. Diabetic foods should bear a label containing a nutrition information panel in the form as specified in the Food Regulations. The label should also include a statement as to the nature of the carbohydrates present in the food such as sugar and starch [Food Regulation Nos. 250 (1) and (2)].

**Foods Containing Phytosterols, Phytosterol Esters, Phytostanols, or Phytostanol Esters:** Refers to foods suitable for consumption by persons who require a special diet for the purposes of lowering blood cholesterol levels. The following foods may be added with phytosterols, phytosterol esters, phytostanols, or phytostanol esters: (a) any edible vegetable fat or oil containing not more than 20 g of saturated fatty acids per 100 g of total fat; (b) any margarine or fat spread containing not more than 27 g of saturated fatty acids per 100 g of total fat; or (c) any other food containing not more than 3 g of total fat per 100 g or 1.5 g of total fat per 100 ml (Food Regulation Nos. 250A (1) and (2) a, b and c).

Labels should bear the following statements in this category of food: (a) The product is a special purpose food intended exclusively for people who want to lower their blood cholesterol level; (b) The product may not be nutritionally appropriate for pregnant and breast-feeding women and children under the age of 5 years; (c) The product should be used as part of a balanced and varied diet; (d) Consumption of more than 3 g per day of added phytosterols or phytostanols or both, does not provide any additional benefit in lowering blood cholesterol levels; and (e) Consumption in a day of a total of at least 2 g of phytosterols or phytostanols, or both, has been shown to lower blood cholesterol levels; and (f) A statement suggesting the amount of the food (in g or ml) to be consumed each time (referred to as a serving), and a statement of the total amount of phytosterols (whether in free form or as derived from any phytosterol esters) and phytostanols (whether in free form or as derived from any phytostanol esters) that each serving contains.

## B. Mineral Hydrocarbons

Mineral hydrocarbon is defined in the Food Regulations as "any hydrocarbon product, in semi-liquid or solid, derived from petroleum or synthesized from petroleum gases" and includes odorless light petroleum hydrocarbons, white mineral oils, halogenated hydrocarbons, petroleum jellies, hard paraffin and micro-crystalline waxes.

Mineral hydrocarbons are not to be used in the composition or preparation of any article of food intended for human consumption, and no foods containing any mineral hydrocarbon are to be sold for human consumption. Exceptions to this rule exist for some product; for the list of these products, please refer to the Food Regulations [Regulation No. 36 (2) (a) to (h)]. Food containing residues of mineral hydrocarbon from its use as a solvent in the manufacture is allowed, provided that the tolerance limit for a specified food is not exceeded - please refer to Regulation no. 36 (2) (h) for the details on the mineral hydrocarbon, name of food and tolerance limit (ppm).

## C. Irradiated Food

The sale or import of any food which has been exposed to ionizing radiation is prohibited unless such ionizing radiation has been conducted in accordance with the requirements of the Codex Code of Practice for Radiation Processing of Food (CAC/RCP 19-1979); and the Codex General Standard for Irradiated Foods (CODEX STAN 106-1983); and such irradiated food should meet all the requirements of the Codex General Standard for Irradiated Foods (CODEX STAN 106-1983).

Irradiated foods, and foods containing irradiated ingredients are required to clearly disclose on their label that they have been irradiated or contain irradiated products. When an irradiated food is used as an ingredient in another food, it should be declared in the statement of ingredients [Food Regulation No. 38 (2) (b)]. If a single ingredient product is prepared from a raw material, which has been irradiated, the label of the product should contain a statement indicating the treatment [Food Regulation No. 38(2) (c)].

#### D. Halal Food

There is no global standard certification for halal food and certification requirements vary by country. In Singapore, halal certification is voluntary. The halal certifying body in Singapore, Majelis Ugama Islam (MUIS), serves the country's Muslim population (15.6 percent of the total population in 2020, source: Department of Statistics Singapore; no updated figures on religious affiliation as of 2024). MUIS, also known as the Islamic Religious Council of Singapore, is a statutory board of the Singapore government under the purview of the Ministry of Culture, Community and Youth and under the direct supervision of the Minister-In-Charge of Muslim Affairs.

For the export of halal products from the United States to Singapore, the exporter must comply with SFA's import requirements and procedures, and ensure products are certified halal by MUIS approved halal agencies in the United States. To obtain an updated list of MUIS approved halal agencies, U.S. companies may want to click [here](#) for list of MUIS-recognized Foreign Halal Certification Bodies (FHCB). For more information on halal certification and guidelines in Singapore, please click [here](#).

#### E. Biotechnology/Genetically Modified (GM) Foods

SFA has authority over genetically engineered (GE) crop regulations and marketing. The multi-agency Genetic Modification Advisory Committee (GMAC) was established under the country's Ministry of Trade and Industry in 1999 to oversee and provide science-based advice on research & development, production, release, use and handling of GE events in Singapore. Its objective is to "ensure public safety while maintaining an environment that is conducive for commercial exploitation of GE products." GMAC has also been monitoring international developments on the labeling of GE products and continuing ongoing efforts in disseminating scientifically-sound information to enhance public awareness of GE matters. As an advisory committee, GMAC works closely with other national bodies and regulatory agencies, particularly SFA and the Ministry of Health (MOH). GMAC published *Guidelines on the Release of Agriculture-Related "GMOs"* (1999), and *Biosafety Guidelines for Research on "GMOs"* (2006, revised in 2008, January 2013, July 2020 and May 2021). On August 1, 2024, SFA implemented its **Regulatory Framework for the Use of Genome-Edited Crops for Food and Animal Feed** following years of public and stakeholder consultations on the proposed framework. Please click [here](#) for the details. In addition, GMAC has revised Annex A - *Risk Assessment for Stacked Events*, effective 1 August 2020. The updated version entails the adoption of a "high covers low" approach which exempts higher order combinations of stacked events from assessment if they are

derived from prior GMAC-endorsed lower order combinations. Please click [here](#) to view the revised Annex A, *Risk Assessment for Stacked Events* document (revised in 2020). As a non-regulatory committee, GMAC’s guidelines are not legally binding and SFA gives final approval.

GMAC’s *Guidelines for the Release of Agriculture-Related “GMOs”* provide a common framework to assess risks of agriculture-related GE products to human health and environment and approval mechanisms for their release. Under the guidelines, a proposal has to be submitted to GMAC, where the Subcommittee for the Release of “GMOS” and “GMO” related products will examine the application in accordance with the Guidelines. Following the review process, GMAC decides whether or not to endorse the application. GMAC’s decision is then forwarded to SFA/other regulatory authorities, which determine final regulatory approval.

GMAC’s members are from local regulatory agencies and academic institutions, and they serve on a voluntary basis. The GMAC Main Committee is currently chaired by Dr. Hong Yan from the National Technological University. The other members come from 11 agencies and institutions, including SFA, MOH, the National Institute of Education International, the Nanyang Technological University, the Agency for Science, Technology and Research (A\*Star), and National Park Boards. Please click [here](#) for information on GMAC and the list of current GMAC Main Committee members.

GE foods are controlled items in Singapore. They are subject to special declaration, review, inspection, and testing procedures that are implemented by the Food Control Division of the SFA.

U.S. exporters and their importers in Singapore should refer to GMAC for detailed information about the procedures and regulations that may affect food, drink, and agri-food product imports that contain GE ingredients.

#### F. Infant Food and Formula

Infant food refers to foods suitable for consumption by infants and includes infant formula (Food Regulation No. 251).

Infant food should not contain: (a) added mono-sodium salt of L-glutamic acid, nitrates, and nitrites, other than those present naturally in foods; (b) any chemical preservative. Infant food shall be date-marked in accordance with the Food Regulations.

Infant formula refers to any food described or sold as an alternative to human milk for the feeding of infants, and is a product prepared from milk of cows or other animals or both or from other edible constituents of animals, including fish, or plants and which have been proved suitable for infant feeding. Infant formula prepared in accordance with the directions on the label should have an energy value of not less than 640 kcal and not more than 720 kcal per liter of the product, which is ready for consumption (Food Regulation No. 252).

#### G. Novel Foods

According to SFA, novel foods are defined as “foods and ingredients that do not have a history of use for human consumption”, and with a history of use being defined as a period of 20 years. Novel foods

may also include compounds that are chemically identical to naturally occurring substances but are produced through applications of technology (e.g. fermentation). Alternative proteins can also be considered as novel foods in some cases (such as cell-based meat) and are defined as “proteins from sources other than traditional livestock”. They include the following:

- Plant-derived proteins (e.g., processed products from mung bean, wheat, soy, rice, and wheat).
- Mycoprotein: proteins derived from the dried cells of fungi (e.g., Quorn)
- Algae protein: derived from microalgae (e.g., spirulina)
- Cell-based/culture/cultivated meat.

AVA, SFA’s predecessor, initiated a series of discussions with the scientific and business communities on possible approaches for the regulatory framework for novel food in 2018. From these conversations, SFA introduced the regulatory framework in November 2019 which requires companies to seek pre-market allowance for novel food. They also must conduct and submit safety assessments of their products for SFA to review before they are allowed for sale. To support the framework, SFA established the SFA Novel Food Safety Expert Working Group to “provide scientific advice that ensure safety assessments are rigorously reviewed.” The working group is chaired by Professor John Lim, Executive Director, Center for Regulatory Excellence, Duke-NUS Medical school, which “seeks to strengthen health product regulatory systems across Asia.” The group comprises 11 experts specializing in various areas such as food science, food toxicology, nutrition, genetics, fermentation technology, microbiology, and pharmacology. To facilitate this process, SFA released a document in November 2019, most recently updated on July 20, 2023, on the food safety information that is mandatory to provide for novel food safety assessment. Please click [here](#) for a copy of the document, “Requirements for the Safety Assessment of Novel Foods and Novel Food Ingredients” (July 20, 2023 version) that covers potential food safety risks, such as toxicity, allergenicity, safety of its production method, and dietary exposure from consumption. The companies are also required to provide detailed information on the materials used in their production process and how the process is controlled to prevent food safety risks. SFA will then review the safety assessments in order to ensure that food safety issues have been addressed. As novel food is an evolving industry, SFA will periodically revise the document according to the latest developments.

## **Section VIII: Geographical Indicators, Trademark, Brand Names, and Intellectual Property Rights**

### *Geographical Indicators in Singapore*

The [Intellectual Property Office of Singapore \(IPOS\)](#), a statutory board under the Ministry of Law, is “committed to developing Singapore into a global innovation hub” and responsible for the administration of IP rights in Singapore including Geographical Indication (GI). According to IPOS, GI refers to “an indication used in trade to identify a product that originates from a particular territory, which has given the product its special quality or reputation.” The Geographical Indications Act 2014 (GI Act) and its subsidiary legislation, the Geographical Indication Rules, form the legislation governing GIs in Singapore.

## A Quick Overview

of Registering a Geographical Indication in Singapore

**Term of Protection**

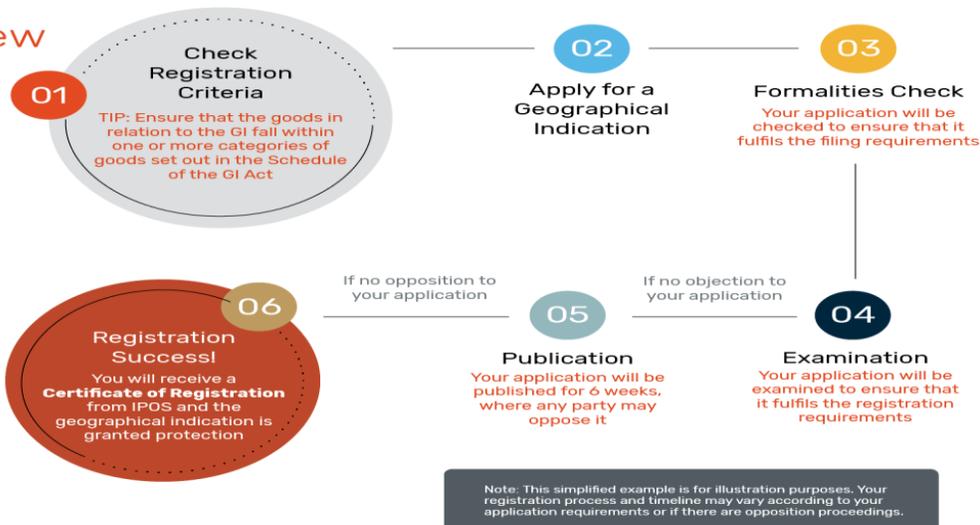
 **10 YEARS**  
from date of registration

**Estimated Cost**

 **\$1,500**

**Estimated Time Required**

 **WITHIN 9 MONTHS**  
(for straightforward applications that are error-free and do not encounter objections)



Source: IPOS. Estimated cost: approximately \$1125 in USD.

IPOS assists businesses in managing their GI and registering their products online as GI via their e-service portal, [IPOS Digital Hub](#). The acceptable modes of payment can be found [here](#).

According to IPOS, a GI gives assurance that the product comes from a particular place and has unique characteristics or qualities associated with the GI. It differentiates the product identified by the GI from other products that do not have GI labels. Once a GI is registered in Singapore, it “enjoys enhanced protection where GI labels cannot be used on products which do not come from the place indicated by the GI, even if consumers are not misled as to the true geographical origin of the goods in question.” The GI will be protected for 10 years from the date of registration, and the registration may be renewed upon expiry every 10 years. In addition, IPOS also provides the mechanism for dealing with GI disputes, while strongly recommending getting legal assistance if a business is embroiled in a dispute. One notable mention is that it is possible to stop the registration of a GI in Singapore. This is known as opposition to registration of a GI. Some grounds of opposition could be that the GI to be registered may be contrary to public policy or morality, the GI is not or has ceased to be protected in its country of origin, or the GI is the common name for goods in Singapore.

### *Trademark Laws in Singapore*

In Singapore, the Trademarks Act (Chapter 332) is an act to establish laws for trademarks. IPOS is responsible for the administration of Intellectual Property (IP) rights in Singapore, including the Trademarks Act (Cap 332). IPOS assists businesses use intangible assets (IA) and IP to grow and is committed to establishing Singapore into an international IA/IP hub. According to IPOS, IP refers to “creations of the mind,” for example, inventions, works of arts, computer programs and logos. IP is a subset of IA which are assets that are non-physical in nature as opposed to physical assets. Examples of non-IP intangible assets include goodwill, brand recognition and software codes.

According to IPOS, a trademark is a sign used by a person in the course of business or trade to distinguish his goods or services from those of other traders. Under the Trademark Law, a trademark

includes letters, words, names, signatures, labels, numerals, devices (figurative elements), brands, headings, labels, tickets, shapes and color, or any combination of these. It can be represented graphically as a company's name or logo. In order for a trademark to be registered, it must be distinctive and capable of distinguishing the goods and/or services of the owner from similar goods and/or services of other trade.

A person can apply to register a trademark in and outside of Singapore via the IPOS website (please click [here](#) for more information). A trademark registration is valid for 10 years from the date of application and estimated cost is \$210. Protection can last indefinitely subject to the payment of renewal fees every 10 years, and with proper use of the mark,

IPOS also provides public access to its records of trademark applications and trademarks that are registered in Singapore. These records are accessible via links in the IPOS website. It is not compulsory to register a trademark in Singapore. IPOS offers several e-services on IP applications, including e-appointment, IP legal clinics, IP business clinics, IPOS digital hub, and POS Go Mobile. Please click [here](#) for the details.

## **Section IX: Import Procedures**

The agencies involved in the customs clearance process include the Accounting and Corporate Regulatory Authority (ACRA), SFA, and Singapore Customs. Only SFA registered importers are allowed to apply for food import permits.

To reiterate, the following are prerequisites prior to application:

- Applicant/importer must first be a company or business that is registered with the Accounting and Corporate Regulatory Authority (ACRA) and obtain a Unique Entity Number (UEN) from ACRA.
- Applicant/importer must register and activate their UEN with [Singapore Customs](#) (SC) for import, transship and export of food products.
- Applicant/importer is then requested to open and maintain a GIRO account with SFA for the payment of fees and permits.
- Finally, the applicant/importer should check for any additional requirements.

After complying with the prerequisites, the importer can then apply for an import permit through [TradeNet](#) – Singapore's National Single window for trade declaration. It provides a single platform for traders to meet all import, export and transshipment related regulatory requirements. With a single point of entry for the submission of a single declaration to multiple agencies, TradeNet integrates import, export, and transshipment documentation processing procedures. Through TradeNet, Singapore Customs and other competent authorities can monitor the movement of goods, and enforce health, safety, and other regulatory requirements. It also reduces the cost and time to prepare, process and submit trade documents, expedites the clearance of cargo, and allows fees/taxes to be deducted electronically.

SFA requires import permits for all food and food products brought into Singapore, regardless of the mode of transport. Additional documents (as attachments) should be submitted through the TradeNet such as health certificates for the import of meat/poultry products, etc. Each food item should be

declared accurately with correct HS and product codes, license/registration number and establishment codes. Import documents and application procedures must all be stated in English. Upon applying for the import permit via the TradeNet, the applicant/importer will be assigned a Unique Reference Number. To facilitate permit approval within one working day, submit applications and all supporting documents through the TradeNet on weekdays. Applications made on Saturdays, Sundays, or public holidays will be processed the next working day. After approval by Singapore Customs and SFA, a Cargo Clearance Permit (CCP) will be issued and will serve as an SFA import permit. The CCP will be used for clearance of goods at the border checkpoint, inspection, etc. For additional information on the application of an import permit, please refer to the [Singapore Customs page on TradeNet](#).

SFA adopts a risk-based approach on food safety. Food products identified through trend studies to be of high potential risk or have a history of poor safety record are usually placed under strict import control (high risk). These products require pre-market assessment such as the submission of health certificates of laboratory reports to certify the product's safety. Examples of strict control items include mineral water, coconut milk, infant formula, ready-to-eat fruits, and vegetables. For cases of detained and/or rejected products, the importer should be able to appeal to SFA's Import and Export Department; or alternatively, contact FAS Singapore for assistance.

## **Section X: Trade Facilitation**

As required by the WTO Trade Facilitation Agreement, Singapore (as a WTO member) provides trade information on various government websites. SFA is the government agency that provides trade information related to the export and import of food and agricultural products from and into Singapore and other countries (including WTO member countries); please click [here](#) to access the SFA website.

Of special mention in terms of trade facilitation is the TradeNet. Essentially, the TradeNet is Singapore's national single window for trade declaration, and it integrates import, export, and transshipment documentation processing procedures. Please refer to Section IX of this report for the link/access to TradeNet.

### *Advance Ruling*

As an open economy, more than 99 percent of all imports into Singapore are duty-free, including food and agricultural products. However, exceptions are made for social and/or environmental reasons, and thus high excise taxes are levied on distilled spirits and wine, and tobacco products. All U.S. exports to Singapore under the U.S.-Singapore FTA are duty-free. The FTA came into effect on January 1, 2004.

Singapore levies a Goods and Services Tax (GST), and the current GST rate stands at 9%. The rates were recently increased in two stages from the initial rate of 7%; the rate of GST first increasing to 8% from January 1, 2023, and then to 9% from January 1, 2024. For dutiable goods, the taxable value for GST is calculated based on the CIF (Cost, Insurance, and Freight) value, plus all duties and other charges. Special provisions are made for goods stored in licensed warehouses and free trade zones. For more details, please refer to the [Inland Revenue Authority of Singapore](#) and [Singapore Customs](#).

### *Pre-Approved*

Imports for meat and meat products are only allowed from approved SFA sources/countries, including from the United States. For the United States, SFA allows the import of chilled/frozen beef, beef offal,

and processed beef products from establishments listed under the USDA's AMS Beef Export EV program for Singapore. Under this program, AMS reviews and approves companies as eligible suppliers of beef and beef products, and the specified product requirements are met through the approved Quality System Assessment Program. The list of establishments under the Beef EV program can be found [here](#) (last updated on April 22, 2025). Importation of poultry and frozen pork are allowed from U.S. establishments regulated by USDA's Food Safety and Inspection Service (FSIS). The list of establishments can be found under the [FSIS Meat, Poultry and Egg Product Inspection \(MPI\) Directory](#). Despite these pre-approved arrangements, all imported meat and meat product consignments are still required to be accompanied by a health certificate issued and signed by the competent authority of the exporting country and comply with all SFA animal health and food safety requirements, including veterinary import conditions.

#### *E-certificates*

At present, the e-certificates that are available under SFA's e-services are the food (export) health certificate and free sale certificate. The free sale certificate certifies that the products follow the standards set out in the Food Regulations and Wholesome Meat and Fish Act for export and sale in Singapore. Please click [here](#) for details.

#### *Release Times*

The average release time for food products ranges from 1-2 days for airfreight and 1-3 days for surface shipments. All food consignments are subject to inspection, and some samples may also be taken for laboratory analysis. In some cases, consignments may be placed on "hold and test" during which time the products are not allowed to be sold or distributed until the lab results have been released and the samples found to be in compliance with the food laws.

#### *Common Delays*

Generally, meat and high-risk shellfish products often encounter delays. This may be attributed to detection of pathogens on inspection, incomplete/discrepancy/wrong information on certificates, and incorrect labeling.

### **Appendix I. Government Regulatory Key Agency Contacts**

A) Regulatory Authority for Meat, Poultry, Produce and Seafood Imports, Import & Export Division  
Singapore Food Agency (HQ)  
JEM Office Tower,  
52 Jurong Gateway Road #14-01  
Singapore 608550  
Tel: (65) 6805 2871 (General Enquiries and feedback)  
Website: [www.sfa.gov.sg](http://www.sfa.gov.sg)

B) Food Testing: Food/Food Products, Others, such as Chemical Contaminants, Nutritional Components, Drug Residues, Pesticide Residues, etc.  
National Center for Food Science  
Singapore Food Agency  
7 International Business Park  
Singapore 609919

Tel: (65) 6805 2871 (General Enquiries)

Website: [www.sfa.gov.sg](http://www.sfa.gov.sg)

C) Trade Facilitation and Revenue Enforcement Matters.

Singapore Customs

55 Newton Road,

#10-01 Revenue House

Singapore 307987

Tel: (65) 6355-2000

Tradenet: (65) 6887 7888

Website: [www.customs.gov.sg](http://www.customs.gov.sg)

D) Health Sciences Authority of the Singapore Ministry of Health: The leading authority to protect and advance national health and safety.

Health Sciences Authority

11 Outram Road, Singapore 169078

Tel: (65) 6213-0838

Email: [HSA\\_Info@hsa.gov.sg](mailto:HSA_Info@hsa.gov.sg)

Website: [www.hsa.gov.sg](http://www.hsa.gov.sg)

E) The Intellectual Property Office of Singapore (IPOS)

Intellectual Property Office of Singapore

Ministry of Law

1 Paya Lebar Link #11-03

PLQ 1, Paya Lebar Quarter

Singapore 408533

Tel: (65) 6339-8616

Website: [www.ipos.gov.sg](http://www.ipos.gov.sg)

F) Genetic Modification Advisory Committee (GMAC)

GMAC Secretariat

30 Biopolis Street

#05-02 Matrix

Singapore 138671

Tel: (65) 6517-7854 Email: [info@gmac.sg](mailto:info@gmac.sg)

Website: [www.gmac.sg](http://www.gmac.sg)

## **Appendix II. Other Import Specialist Technical Contacts**

A) USDA Foreign Agricultural Service Singapore

Office of Agricultural Affairs

American Embassy Singapore

27 Napier Road

Singapore 258508

Tel: (65) 6476-9120

Email: [AgSingapore@usda.gov](mailto:AgSingapore@usda.gov)

B) U.S. Dairy Export Council

20 Martin Road,

Seng Kee Building #08-01,

Singapore 239070

Tel: (65) 6230 8550

Contacts: Dalilah Ghazalay, Regional Director, SEA Marketing & Operations

Email: [dali@dairyconnect.biz](mailto:dali@dairyconnect.biz)

C) U.S. Grains Council

Suite 14-1, Level 14

Wisma UOA Damansara II

No. 6, Changkat Semantan

Damansara Heights

50490 Kuala Lumpur, Malaysia

Tel: (60) 3 2789 3288

Contact: Caleb Wurth, Regional Director—Southeast Asia & Oceania

Email: [sea-oceania@grains.org](mailto:sea-oceania@grains.org) <mailto:>

D) U.S. Meat Export Federation (ASEAN/Singapore)

627 A Aljunied Road

#04-04 Biztech Centre

Singapore 389842

Tel: (65) 6733 4255

Contact: Sabrina Yin, Regional Director

Email: [singapore@usmef.org](mailto:singapore@usmef.org)

E) USA Poultry and Egg Export Council ASEAN

3 Ang Mo Kio Street 62,

#07-05 Link@AMK

Singapore 569139

Tel: (65) 6586 0940

Contact: Thomas Tan, ASEAN Consultant

Email: [thomas\\_tan@usapeecasean.sg](mailto:thomas_tan@usapeecasean.sg)

F) California Wine Institute, Food Export-Midwest, Food Export-Northeast and the Western United States Agricultural Trade Association

48 Toh Guan Road East

#02-129 Enterprise Hub

Singapore 608586

Tel: (65) 6515 6113

Contact: Richard Lieu and Chuah Siew Keat

Emails: [richardlieu@lieumktg.com.sg](mailto:richardlieu@lieumktg.com.sg); [siewkeat@lieumktg.com.sg](mailto:siewkeat@lieumktg.com.sg)

G) U.S. Soybean Export Council

541 Orchard Road, #11-03 Liat Towers

Singapore 238881  
Tel: (65) 6737 6233  
Contact: Timothy Loh, Regional Director, Southeast Asia  
Email: [TLoh@ct.ussec.org](mailto:TLoh@ct.ussec.org)

H) U.S. Wheat Associates  
541 Orchard Road, #15-02 Liat Towers  
Singapore 238881  
Tel: (65) 6737 4311  
Contact: Joe Sowers, Regional Vice President for South Asia  
Email: [InfoSingapore@uswheat.org](mailto:InfoSingapore@uswheat.org)

I) The Cranberry Marketing Committee  
36 Carpenter Street  
Singapore 059915  
Tel: (65) 8533 8475  
Contact: Gregoire Debre  
Email: [Gregoire.debre@terroirns.com](mailto:Gregoire.debre@terroirns.com)

J) U.S. Rice Federation  
6 Battery Road, #30-00  
Singapore 049909  
Tel: (65) 6930 3320  
Contact: Dalilah Ghazalay, Country Director  
Email: [dali@exortdevt.com](mailto:dali@exortdevt.com)

**Attachments:**

No Attachments